



**ZUG: Swiss power  
of innovation in the  
kitchen and laundry  
room**



# Explanation of symbols for standard appliances

## Steaming, baking, cooking and coffee brewing

	Illumination
	Top/bottom heat
	Bottom heat (pivoting)
	Real hot air
	PizzaPlus
	Hot air humid
	Forced convection (top heat + bottom heat + fan)
	Large grill
	Small grill
	Grill-forced convection
	Food probe
	Soft roasting
	Electronic timer (with additional features depending on model)
	Plain text display
	Electronic Steam System (ESS)
	GourmetSteam
	Steam
	Regeneration
	Professional baking
	ZUG AromaControl
	Large cup
	Medium cup
	Small cup
	Hot water
	Ultra quiet

## Front design

	Plate glass
	ChromeClass
	Colour: Nero
	Colour: White
	Fully integrated

## Rinsing

	Rack height adjustable to 4 positions and multi-functional integrated glass supports
	Automatic programme (additional savings of up to 30%)
	«Sprint» programme
	Fondue/Raclette programme
	Quick wash/Glass care programme
	3-in-1 detergent option
	Hygiene programme
	15 hour delayed start
	Upper rack only
	Plain text display
	Ultra quiet
	Limescale sensor
	Soil sensor and water hardness control

## Airing

	2-duct radial fans
	Number of motors/Watts
	Airflow volume in m³/h
	Static pressure in Pascal
	Number of halogen spotlights
	Electronic soft-touch operation
	Air vents: Ø ... mm with integrated non-return valve
	Air extraction
	Light with dimmer function

## Washing

	Whites/Coloureds 20°C-95°C
	Sport 60°C
	Sport 40°C
	Wool 30°C
	Hand wash 20°C
	Easy care
	Pre-wash
	Anti-mite
	Steam anti-crease
	Delayed start
	Temperature setting/Energy economy
	Spin speed/Stop after rinsing
	Degree of soiling/Soaking
	Quick wash cycle/End of programme
	Door opener
	Plain text display
	Turbidity sensor

## Drying

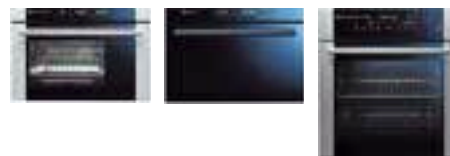
	Extra dry
	Standard dry
	Damp, ready to iron
	Damp
	Crease-guard programme
	Timed drying/Airing
	Delayed start
	Gentle
	End of programme

# Contents

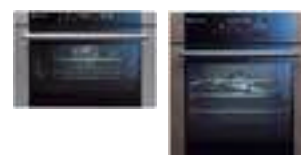
The company  
4-7



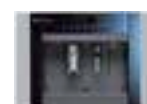
Steam ovens  
8-14



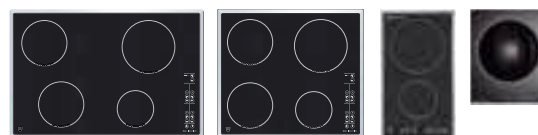
Ovens with built-in drawer system  
15-17



Coffee Center  
18-19



Induction hobs  
20-21



Designer island and wall hoods  
22-23



Dishwashers  
24-27



Washing machines and tumble dryers  
28-31



Product declarations  
32-34

Baking and cooking:  
Design and quality made in Switzerland



# The unique advantages

## Intelligent preparation aids



### **Fast heating: Ready in a record number of minutes**

Thanks to fast heating the cooking space is heated to the desired temperature within 3½ minutes. Would you believe that the time saving compared to conventional heating is 39%.



### **Exclusive food probe with rotisserie spit:**

#### **You'll quickly get the hang of preparing meat on a spit**

The desired core temperature is measured in the piece of meat very precisely with the food probe, shown in the display and continuously monitored electronically. And so you can ensure that the roast is brought to the desired food probe temperature and cooked to perfection. The patented food probe can even be used when cooking meat on the rotisserie.



### **Soft roasting: Tender meat as if by magic**

ZUG's patented soft roasting guarantees automatic, dynamic adjustment of the food probe temperature. The meat is guaranteed to be tender, succulent and perfectly cooked – and ready at the exact time you need it.



### **Automatic temperature recommendation: Always the ideal temperature setting**

Having a choice means having to choose. Not with ZUG. Your ZUG oven suggests the right cooking space temperature for the selected operating mode so that recipes always turn out perfectly.



### **Real hot air: Bake on up to 3 levels at the same time**

All models are equipped with a real hot air function enabling you to bake on up to 3 levels at the same time and saving you a considerable amount of time.



### **PizzaPlus: Perfect results every time**

Uses a combination of real hot air and bottom heat for a wonderfully crisp base to your pizza, quiche or fruit flan.

## Built-in safety, easy to use, easy to clean



### **Triple glass door: Hot on the inside and cool on the outside**

All ZUG ovens and cookers are equipped with a heat-reflective, triple-glazed mirrored glass door. The door's special construction and ventilation prevents curious children from burning their hands. For example, at an average room temperature of 25 °C and a cooking space temperature of 180 °C the temperature in the middle of the door on the outside is only 42 °C after running hot air for an hour.



### **Catalytic self-cleaning: Residues dissolve away**

There's a method to the cleanliness of ZUG appliances. Imagine that while you are roasting or grilling, your oven automatically cleans any spits of fat or other deposits from the inside walls. This is called catalysis. This effective cleaning service will take over the work for you for years to come.

# Hot air combination ovens Comhair SL and Hotair SL

For a 45 cm recess:  
With a drawer system



**Comhair SL**

### Front design



- Triple-glazed mirrored glass door
- ZUG designer handle

### Operating modes and features



- Food probe with rotisserie spit
- 2 baking trays
- 1 wire shelf
- 1 protective foil
- Catalytic self-cleaning
- Illumination: 2 light bulbs
- Automatic ventilating after cooking

### Electronic control unit

- Time and timer
- Operating time/Switch-off time
- Temperature recommendation
- Fast heating
- Food probe temperature control and display
- Electronic temperature control and display
- Residual heat indicator



**Hotair SL**

### Front design



- Triple-glazed mirrored glass door
- ZUG designer handle

### Operating modes and features



- 1 baking tray
- 1 wire shelf
- 1 protective foil
- Illumination: 1 light bulb
- Catalytic self-cleaning

### Electronic control unit

- Time and timer
- Operating time/Switch-off time
- Temperature recommendation
- Electronic temperature control and display
- Residual heat indicator

### Optional

- Drawer system for installation in a 45 cm recess



**SYS drawer system**

### Front design



- Combinable with the Combi-Steam SL, Steam S, Hotair SL and Supremo SL
- ZUG designer handle